

**【2019 中式婚宴午餐】**  
**Chinese Wedding Lunch Package 2019**



**中式午餐菜譜 I**

**Chinese Lunch Menu I**

每席 **HK\$7,388** (供 12 位用)

**HK\$7,388** per table (12 persons)

**中式午餐菜譜 II**

**Chinese Lunch Menu II**

每席 **HK\$8,388** (供 12 位用)

**HK\$8,388** per table (12 persons)

**凡惠顧中式婚宴午餐 5 席或以上，可享有以下優惠：**

**For party of 5 tables or above, you may enjoy the following privileges:**

- 包括席間 2 小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours
- 迎賓雜果賓治  
Welcome fruit punch for all guests
- 祝酒香檳乙瓶  
A bottle of Champagne for toasting
- 3 磅鮮果忌廉蛋糕乙個  
A 3-pound fresh fruit cream cake
- 精緻五層結婚模型蛋糕供切餅儀式及拍照用  
A 5-tier dummy wedding cake for ceremony and photo taking
- 自攜洋酒及餐酒免收開瓶費 (每 20 位乙瓶)  
Free corkage for self-brought liquor or wine (1 bottle per 20 persons)
- 禮堂背景英文字樣 (新人名字)  
Backdrop wordings in the English name of the Bride and the Groom
- 中式嘉賓提名冊乙本  
Chinese-style guest signature book
- 精美結婚喜帖連信封 (不包括印刷)  
Invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置  
Elegant centerpiece on each table
- 每惠顧滿 3 席可享免費泊車位乙個(最多 5 小時)視乎供應情況而定  
One free parking space for every 3 tables with a maximum of 5 hours each on a first-come-first-serve basis
- 免費享用帝京酒店花月庭自助晚餐 2 位  
Complimentary dinner buffet for 2 persons at La Scala at Royal Plaza Hotel
- 精選婚宴優惠券  
Wedding discount coupons

如欲查詢或預訂，請聯絡項目及宴會營業部

For enquiries or reservation, please contact our Event and Catering Sales Office

電話 Tel: 2622 6222 / 2622 6272 傳真 Fax: 2628 9913 電郵 Email: [banquet@royalplaza.com.hk](mailto:banquet@royalplaza.com.hk)

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<p><b>中式婚宴午餐菜譜 I</b> <b>Chinese Wedding Lunch Menu I</b></p>	<p><b>中式婚宴午餐菜譜 II</b> <b>Chinese Wedding Lunch Menu II</b></p>
<p>大紅乳豬全體 Barbecued Whole Suckling Pig</p> <p>琥珀牛肝菌帶子桂花蚌 Sautéed Scallops and Laurel Clams with Boletus Mushroom and Candied Walnuts</p> <p>蠔皇鮮鮑片扣天白花菇 Braised Abalone Slices and Mushrooms with Vegetables in Oyster Sauce</p> <p>鱈場蟹肉海皇燴燕液 Braised Bird's Nest Soup with Assorted Seafood, Crab Meat and Bamboo Pith</p> <p>清蒸沙巴大龍躉 Steamed Fresh Giant Garoupa</p> <p>金牌芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame</p> <p>瑤柱蝦乾鵝香五穀飯 Fried Five Grains Rice with Dried Conpoy, Dried Shrimp and Roasted Goose</p> <p>鳳冠鮮蝦水餃 Shrimp Dumplings in Chicken Broth</p> <p>百年好合 Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs</p> <p>永結同心 Petits Fours</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>松茸珍菌油泡玻璃蝦球 Sautéed Prawn with Pine Mushroom and Vegetables</p> <p>蠔皇原隻八頭湯鮑魚扣玉環瑤柱甫 Braised 8 Heads Canned Abalone and Steamed Marrow Cucumber Rings stuffed with Conpoy in Oyster Sauce</p> <p>高湯雞蓉瑤柱燴燕液 Braised Bird's Nest Soup with Minced Chicken and Conpoy in Superior Broth</p> <p>清蒸老虎斑 Steamed Fresh Brown Marble Garoupa</p> <p>南乳脆皮燒雞 Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce</p> <p>百子海皇炒絲苗 Fried Rice with Diced Seafood and Crab Roes</p> <p>金菇鮑絲燴伊府麵 Braised E-Fu Noodles with Shredded Abalone and Enoki Mushrooms</p> <p>紅蓮桂圓燉桃膠 Sweet Soup with Peach Resin Dried Longan, Red Dates and Lotus Seeds</p> <p>永結同心 Petits Fours</p>
<p><b>每席 HK\$7,388 /per table</b></p>	<p><b>每席 HK\$8,388 /per table</b></p>

包括席間兩小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours

備註 Remarks:

- 價目以每席計算，每席 12 位用、另加一服務費。  
Prices stated are based on per table of 12 persons and are subject to 10% service charge.
- 以上之婚宴套餐適用於 2019 年 1 月 1 日至 2019 年 12 月 31 日。(適用於星期一至星期日及公眾假期)  
All menus are valid from January 1, 2019 to December 31, 2019 (Monday to Sunday & Public Holiday)
- 酒店場地設有最低餐飲消費額。  
Minimum food and beverage charge applies.
- 帝京酒店保留修改以上菜單價格及項目之權利  
Royal Plaza Hotel reserves the right to change the prices and items of the above privileges